

**DRAFT FOR INTERVIEW DISCUSSION ONLY**

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In page 3 line 22, please delete "containing ascorbic acids" and replace with --supporting ascorbic acids--.

In page 12 line 17, please delete "containing" and replace with --supporting--.

In page 13 line 4, please delete "containing" and replace with --supporting--.

In page 13 line 8, please delete "porous inorganic compound containing ascorbic acids" and replace with --porous inorganic compound supporting ascorbic acids--.

In page 13 line 19, please delete "contains" and replace with --supports--.

In page 9 line 15, please delete "or the composition can be wrapped by another appropriate composition and be filled together" and replace with --or the shaped body is molded from the composition, wrapped by another appropriate composition, and filled.--

**In the Claims**

Please amend the claims as follows:

1. (Amended) A resin composition to be used in a multi-layer laminate for storing liquid foods, comprising a hydrophilic reducing organic compound kneaded with a hydrophilic and water insoluble thermoplastic resin, and [which is then dispersed in] a hydrophobic thermoplastic resin, wherein the kneaded hydrophilic reducing organic compound and water insoluble thermoplastic resin is dispersed in the hydrophobic thermoplastic resin.

3. (Amended) A resin composition to be used in a multi-layer laminate for storing liquid foods, comprising a hydrophilic reducing organic compound kneaded with a porous inorganic compound, and a hydrophilic and water insoluble thermoplastic resin, and [which is then dispersed in] a hydrophobic thermoplastic resin, wherein the kneaded hydrophilic reducing organic compound and water insoluble thermoplastic resin is dispersed in the hydrophobic thermoplastic resin.

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14. (Amended) A laminate for packaging aqueous liquid foods, comprising an innermost layer made of a resin that is prepared by dispersing a porous inorganic compound supporting an [containing] ascorbic acid [acids] into hydrophobic thermoplastic resin.

15. (Amended) A laminate for packaging aqueous liquid foods comprised of an innermost layer made of a resin having a water vapor transmission rate of not less than 5g/ml - 24 hours at 400C and 90% RH and a layer adjacent to the innermost layer manufactured by dispersing a porous inorganic compound supporting an [containing] ascorbic acid [acids] into hydrophobic thermoplastic resin.

20. (Amended) A method of producing a resin composition to be used in a multi-layer laminate for packaging liquid foods, comprising the steps of kneading a hydrophilic reducing organic compound and a hydrophilic and water insoluble thermoplastic resin compound, at a temperature not higher than the melting point or decomposition point of the hydrophilic reducing organic compound and not lower than the melting temperature of the hydrophilic and water insoluble thermoplastic resin, to make a kneaded compound, and dispersing the kneaded compound in a hydrophobic thermoplastic resin.

21. (Amended) A method of producing a resin composition to be used in a multi-layer laminate for packaging liquid foods, comprising the steps of kneading a hydrophilic reducing organic compound, at a temperature not higher than the melting point or decomposition point of the hydrophilic reducing organic compound and not lower than the melting temperature of the hydrophilic and water insoluble thermoplastic resin, a porous inorganic compound, and a hydrophilic and water insoluble thermoplastic resin compound, to make a kneaded compound, and dispersing the kneaded compound in a hydrophobic thermoplastic resin.

**REMARKS**

Claims 1-21 were pending in the above-identified patent application. The title of the invention and the Specification have been amended for clarity. The amendments to Claims 20 and 21 are supported by the specification on page 6, lines 8 - 12 and on page 7, lines 25 - 28. Based on the foregoing remarks, Applicants respectfully request reconsideration and allowance of the pending and new claims.